

82-HE506

Food Steamer

Instruction Manual



INDOOR HOUSEHOLD USE ONLY

Please read these operating instructions carefully before connecting the appliance to the mains in order to prevent damage due to improper use. Please keep for your records and mind the safety information.

SAFETY INFORMATION

1. Before inserting the plug into the mains socket, please check that the voltage of your electrical supply is the same as that indicated on the rating label on the bottom of the appliance. Connecting to any other power source may cause damage.
2. Never allow children to use this product. Close supervision is necessary when the appliance is used near children.
3. Ensure steamer is turned off before connecting to the mains supply.
4. Place steamer on a stable, level surface away from other heat sources.
5. Do not use without the lid.
6. The water reservoir heats up very quickly. Allow it to cool down before touching.
7. Cook food only in the removable containers supplied.
8. Never immerse the main body or the mains cable in water or any other liquid. This will cause an electric hazard.
9. Never let the mains cable hang over the edge of a table or counter, touch hot surfaces or become knotted.
10. Never use this appliance for anything other than its intended use. This appliance is for household use only.
11. Never leave the appliance unattended during use.

12. Check the water level in the reservoir regularly and refill when necessary.

13. If the appliance has been dropped or damaged it should not be used until examined by a qualified person. If the mains cable is damaged it must only be replaced by a qualified person.

PREPARATION FOR USE

1. Remove all packaging.
2. Clean the bowls and lid using hot, soapy water. Do not use detergents, abrasive cleaners or place in a dishwasher.
3. Unwind the mains cable.
4. Place steamer on a stable, level surface away from other heat sources and close to a mains supply socket.
5. Always ensure there is adequate air space above and at all sides for air circulation. Do not use under shelves or cupboards or near any surface where heat or steam may cause a problem. Never allow the appliance to come into contact with flammable materials during use e.g. curtains, dish towels, clothing.

OPERATING INSTRUCTIONS

1. Fill the reservoir with water up to the maximum level mark on the inside. Do not fill above this mark or allow the water level to fall below the minimum level mark. Do not add other liquids e.g. wine or vinegar to the reservoir.
2. Place the food in the steamer bowls. Herbs and spices may be added towards the end of the cooking cycle. Do not place too much food in the bowls so as to block the vents as the steam has to circulate freely around the food.
3. Place lid on top of the bowl ensuring the handles correspond.
4. Place the steam bowl on the reservoir and switch the appliance on.

5. There should be sufficient in the reservoir for cooking, however water can be added to prolong the cooking process.

6. Do not allow the reservoir to run dry.

7. For food with different cooking times, place the food with the longer cooking time in the lower bowl. As soon as the timer reaches the time for the food with the shorter cooking time, remove the lid with a cloth and place the upper bowl on the bottom bowl and replace the lid.

8. Switch off the appliance at the end of the cooking process. Be careful of the steam when taking the steam container off the reservoir. Use of oven gloves is recommended.

CLEANING & CARE

1. Disconnect the mains plug and allow the appliance to cool before cleaning.

2. Use a soft, damp cloth and soap solution to clean the exterior of the reservoir. The interior can be wiped clean with a damp cloth. The bowls, lid and rings can be washed in hot, soapy water. Do not use detergents, abrasive cleaners or place in a dishwasher.

3. Do not immerse the reservoir in water or other liquids and do not hold under a running tap. This will cause an electrical hazard.

STEAM COOKING GUIDE

FOOD:	AMOUNT:	TIME (MINUTES):
Asparagus	16 oz. / 450 g	12-15
Broccoli	8 oz. / 225 g	08-11
Cabbage (Sliced)	8 oz. / 225 g	10-13
Carrots	8 oz. / 225 g	10-12
Cauliflower	1 Head	13-16
Chicken Breasts	2 Pieces	30-40
Clams	16 oz. / 450 g	10-15
Corn	3 Ears	20-23
Crab	2	40-45
Egg Hard-Boiled	6	15-25
Fish Fillets	8 oz. / 225 g	20-40
Peas	8 oz. / 225 g	15-17
Sliced Potatoes	8 oz. / 225 g	10-12
Sausages	5	20-25
Prawns	16 oz. / 450 g	11-14

Cooking times are approximate. Ensure food is properly cooked before eating.